

Lasagna

1 Med Onion Diced
1 Med green Pepper Diced
2 ½ Lbs. Ground Beef
1 ½ Lbs. Hot Breakfast Sausage (Jimmy Dean)
3 Gloves Garlic Minced
3 Cans Whole Tomatoes (14.5 oz)
3 Cans Tomato Paste (6 oz)
3 Tbs. Dried Parsley
3 Tbs. Dried Basil
1 ½ Tsp. Salt
60 oz. Ricotta Cheese (they used low fat cottage cheese)
3 Beaten Eggs
¾ Cup Grated (not shredded) Parmesan Cheese
3 Tbs. Dried Parsley
1 ½ Tsp. Salt
2 Lbs Mozzarella Cheese
1 ½ Packages (1 Lb pkg.) Lasagna
1 Jar Spaghetti Sauce (24 oz.) for bottom
½ Tsp salt and 1 Tbs. Olive Oil For Pasta Water

Bring a large pot of water to boil.

Meanwhile, in large skillet or sauce pan cook onions and peppers in olive oil add ground beef, sausage and garlic cook over medium-high heat until browned. Drain half the fat; unless your feeling naughty. Add tomatoes, tomato paste, 3 tablespoons parsley, 3 tablespoons basil and 1 ½ teaspoons salt. Simmer the mixture for 45 minutes while working on other steps. In a medium bowl mix ricotta cheese, beaten eggs, grated parmesan cheese, 3 tablespoons parsley and 1 1/2 teaspoons salt. Stir together well and set aside. Cook lasagna until “el dente”.

To assemble:

Cover the bottom of a lasagna pan (12” x 18” x 2”) with 24 oz spaghetti sauce. Arrange cooked lasagna noodles in pan. Cover with half the cheese mixture spreading evenly cover cheese mixture with mozzarella cheese. Cover cheese layer with more lasagna at 90 degrees to lower layer. Cover with a half the meat mixture. Repeat the cheese and end with meat mixture. Sprinkle generously with extra parmesan cheese. Bake in 350 degree oven for 30 minutes until hot and bubbly.